



Thanksgiving Menu

Served Noon – 7:00pm November 26, 2020

Featured Wines: Rodney Strong Pinot Noir, Russian River Glass 13 Bottle 46
Rodney Strong Chardonnay, Sonoma Glass 13 Bottle 46

Appetizers

Calamari

Lightly Dusted Crispy Calamari and Lemon Wheels, served with Sriracha Aioli. 16

Crab Cakes

Lightly Dusted Crispy Red and Blue Crab, served with Mango Salsa and Sriracha Aioli. 19

Ahi Nachos

Ahi Tuna, Mangos, Tomatoes, Green Bell Peppers, Red Onions, tossed in a Soy Lime Vinaigrette and topped with Sesame Seeds over Wonton Chips. 20

Baked Brie & Prosciutto Board

Prosciutto, Salami, Seasonal Fruit, Wild Honey, Candied Nuts and Raspberry Jam, served with Crostinis. 17

Sourdough Cheese Loaf

Our famous Sourdough round filled with an indulging Three Cheese blend on top of Balsamic Vinegar, Olive Oil and crushed Chili Flakes. (Serves 4) 17



Soups & Salads

Clam Chowder

Cup 7 Bowl 9 Bread Bowl 11

Butternut Squash Soup

Cup 6 Bowl 8 Bread Bowl 10

GF House

Organic Arcadian Lettuce Blend, Red Onions, Cranberries, Candied Walnuts, Bleu Cheese Crumbles and Pomegranate Vinaigrette. 10

Asian Chicken Salad

Grilled Marinated Chicken, Napa and Red Cabbage, Iceberg Lettuce, Mandarin Oranges, Cashews, Chow Mein and Fried Rice Noodles, Cilantro, Green Onions, tossed in a Ginger-Hoisin Dressing. 18

GF Crisp Wedge

Iceberg Wedge, Brown Sugar Pepper Bacon, Red Onions, Tomatoes, Bleu Cheese Dressing and Crumbles. 10

Caesar 1

Chopped Hearts of Romaine, Rosemary Garlic Croutons, Shaved Parmesan and Caesar Dressing. Small 10 Large 15

To any salad add Grilled Chicken 6 Seared Tiger Prawns 8
Grilled Salmon 10 Grilled Bistro Filet 10

GF Red Crab and Shrimp Louie

Chopped Hearts of Romaine, Tomato Wedges, Sliced Cucumber, Hard Boiled Eggs, Avocado, Lemon, Scallions and Louie Dressing. 24



Classic Roast Turkey

Cranberry-Apple Corn Bread Stuffing, Brussel Sprouts, Garlic Mashed Red Potatoes, Cranberry Sauce and Roast Turkey Gravy. 28 Kids under 10 portion 18

Classic Prime Rib

Garlic Mashed Red Potatoes, Brussel Sprouts, Side Au Jus, Side Creamy Horseradish Sauce. 36

GF Atlantic Salmon 2

Grilled with our Blend of Spices and topped with Lemon Herb Butter Sauce, served with Creamy Parmesan Risotto and Grilled Asparagus. 29

Salmon BLT 2

Grilled Salmon, Brown Sugar Pepper Bacon, Lettuce, Tomato, Chipotle Lime Aioli on Focaccia, with Rosemary Fries. 19

Rio Burger 1,2

All natural American Kobe Blend with Havarti Cheese, Rosemary Garlic Aioli on Brioche Bun, served with Rosemary Fries. 16 Bacon 2.5 Avocado 1.5 Sautéed Mushrooms 1.5

Fish and Chips

Beer Battered and Golden Brown Alaskan Cod, served with Coleslaw, Rosemary Fries and Dill Tartar Sauce. 23

Maple Bourbon Marinated Bistro Filet 2

8 oz Certified Angus Beef, Grilled with Rosemary Bourbon Sauce, topped with Crispy Onion Strings, served with Garlic Mashed Potatoes and Grilled Asparagus. 28

GF Jambalaya

Seared Tiger Prawns, Salmon, Halibut, Cod, Tender Chicken, Andouille Sausage and Bacon, Tossed in our Creole Style Sauce over Steamed Rice, Topped with Scallions. 25

Tri Color Cheese Tortellini

Tossed in a White Wine Roasted Tomato Cream Sauce, topped with Shaved Parmesan Cheese, served with Garlic Cheese Bread. 19

Add Grilled Chicken 6 Seared Tiger Prawns 8

Vegan Served Upon Request

“Our menu celebrates house-made, fresh ingredients and creative touches on the scenic riverfront.”

Happy Thanksgiving from all of us at Rio City Café!

Split plate \$5. All Major Credit Cards Accepted.

Seasonal Cocktails

West Coast Freeze

Coconut and Mango Rum, Crème De Banana, Strawberry, Pineapple Juice, Float of Sailor Jerrys Rum. 12

Rio Bliss

Grey Goose Orange Vodka, Peach Schnapps, Strawberries, and topped with Champagne. 11

Bacardi Mojito

Bacardi Superior Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, and Club Soda. 12

Rio Rum Runner

Rum, Mango, and Passion Fruit blended and topped with Myers Dark Rum. 12

Quencher

Deep Eddy Grapefruit Vodka, St-Germain, Lime Juice, Cointreau, and Cranberry. 11

Skinny Margarita

Patron Silver Tequila, Agave, Lime Juice, and Club Soda. 12

Specialty Cocktails

Lemon Drop Martini

Absolut Vodka, Triple Sec, Sweet and Sour.
Flavors: Blood Orange, Pomegranate, Watermelon, Raspberry, or Jalapeno. 11

Moscow Mule

Hanger One Vodka, Lime Juice, and Cock n' Bull Ginger Beer. 10

Pink Linen

Effen Cucumber Vodka, St-Germain, Lime Juice, Mint, Club Soda, and Cranberry. 11

Cadillac Margarita

Cazadores Blanco Tequila, Cointreau, Sweet and Sour, and Grand Marnier. 12

Blood Orange Margarita

Patron Reposado Tequila, Blood Orange Puree, Cointreau, and Sweet and Sour. 12

French 75

Bombay Gin, Lemon Juice, Simple Syrup, and Champagne. 10

Cucumber Basil Martini

Hendricks Gin, St-Germain, Fresh Lime Juice, Cucumbers, and Fresh Basil. 12

Classic Old Fashioned

Woodford Reserve Whiskey, Bitters, Sugar, Fresh Oranges, and Cherries. 11

Elderflower Manhattan

Makers Mark, St-Germain, Sweet Vermouth, Bitters, and Luxardo Cherries. 13

Rio Sidecar

Hennessey VS, Cointreau, Lime Juice, Sweet and Sour, and Splash of Orange Juice. 12

Sutters Gold

Angels Envy Whiskey, Grapefruit Bitters, Lemon Juice, and Club Soda. 12

Wine List

Chardonnay

Sycamore Lane, California	7/26
Matchbook, Dunningan Hills	9/32
Black Stallion, Napa	12/44
Raeburn, Russian River	12/44
Morgan, Highlands	13/46
Rodney Strong Chalk Hill, Sonoma	13/46
Sonoma-Cutrer, Russian River	15/54
Rombauer, Carneros	22/80

Sauvignon Blanc

Joel Gott, California	9/32
Babich, New Zealand	9/32
Ferrari Carano Fume, Sonoma	10/36

Other Whites

Montevina, Amador	7/26
Coppola Pinot Grigio, Monterey	9/32
Chateau St Michelle, Riesling, WA	9/32
Tres Chic Rose, France	9/32
Chateau St Michelle, Gewurztraminer, WA	30

Champagne

Taittinger Brut La Francaise	60
Moët & Chandon Imperial Brut	85
Veuve Cliquot Yellow Label	90

Sparkling Wines

Chandon Rose Split	14
Mumm Napa Split	15
Avissi Prosecco Split	15
Conundrum Blanc de Blanc	44
Domaine Carneros Brut Rose	75

Cabernet Sauvignon

Sycamore Lane, California	7/26
Joel Gott No 815, California	12/44
Kenwood Ridge, Sonoma	17/60
Black Stallion, Napa	18/64
Kenwood Jack London	58
Hall, Napa	75
Lion Tamer, Napa	85
Stags Leap Artemis, Napa	90
Caymus Vineyards, Napa	145
Robert Mondavi Oakville, Napa	155

Zinfandel

Sobon Old Vines, Amador	8/30
7 Deadly Zins, Lodi	9/32
Rombauer, El Dorado	22/80

Pinot Noir

Higher Ground, Monterey	12/44
Rodney Strong, Russian River	13/46
Davis Bynam, Russian River	16/58
Morgan 12 Clones, Highlands	16/58
Belle Glos, Santa Maria	85

Merlot

Sycamore Lane, California	7/26
Rodney Strong, Sonoma	11/40

Other Reds

Bogle Petite Sirah, Clarksburg	9/32
Ruta 22 Malbec, Argentina	10/36
Boeger Barbera, El Dorado	10/36
Tinto Rey Tempranillo, Dunningan Hills	10/36
Ferrari Carano Siena Blend, Sonoma	16/58
Twisted Rivers Raven Blend, Napa	32
Estancia Red Meritage Blend	58

Beer

Draft Beers

Coors Light, Widmer Hefe, Newcastle, Stella Artois, 4 Local/Seasonal Beers (*Ask your Server*)

Bottled Beers

Bud Light, Blue Moon, Racer 5, Michelob Ultra, Modelo Negra, Corona, Corona Light, Sierra Nevada, Heineken, Guinness can, Gowan's Heirloom Apple Cider, Kaliber Non-Alcohol